

# Chilaquiles Cabbage Salad

Warm, saucy chicken & charred masa strips over a mountain of lime-cabbage.

## INGREDIENTS & PREP

### Ready to Use (No Board Work)

- **12-16 oz** Taco Chicken Strips
- **1 cup** Masa Harina
- **2/3 cup** Warm Water
- **1 can** Diced Tomatoes (14.5oz)
- **1 cup** Frozen Spinach
- **1 tsp** Chili Powder
- **1/2 tsp** Cumin
- **Pinch** Salt
- **1 tbsp** Olive Oil
- **Topping** Greek Yogurt
- **Topping** Shredded Cheese

### To Prep (Knife Work)

- **1/2 head** Green Cabbage → *Shred very thin*
- **4-5** Radishes → *Slice thin*
- **1/2** Yellow Onion → *Dice*
- **1 tsp** Garlic → *Mince*
- **2** Limes → *Juice*

## EXECUTION STEPS

Time	Ingredients	Action
<b>T-35</b> ⌚ 10 min	<div><div><b>1 cup</b> Masa Harina</div><div><b>2/3 cup</b> Warm Water</div><div><b>Pinch</b> Salt</div></div>	<b>Mix Dough:</b> Mix masa, water, and salt until it feels like Play-Doh. Flatten 2-3 balls between parchment paper into rough sheets. Slice into 1-inch strips.
<b>T-25</b> ⌚ 5 min	<div>Masa Strips</div>	<b>Char Strips:</b> Heat a dry large skillet over Med-High. Cook strips for 2-3 mins per side until firm with black charred spots. Set aside.
<b>T-20</b> ⌚ 5 min	<div><div><b>1 tbsp</b> Olive Oil</div><div><b>16 oz</b> Chicken Strips</div></div>	<b>Sear Protein:</b> In same hot skillet, sear raw chicken strips until browned and cooked through (6-8 mins). Set aside with masa strips.
<b>T-15</b> ⌚ 3 min	<div><div><b>1/2</b> Onion (Diced)</div><div><b>1 tsp</b> Garlic (Minced)</div><div><b>1 tsp</b> Chili Powder</div><div><b>1/2 tsp</b> Cumin</div></div>	<b>Build Sauce Base:</b> Reduce heat to Medium. Sauté onions and garlic in pan drippings (2 mins). Add spices and toast (30s).

Time	Ingredients	Action
<b>T-12</b> ⌚ 7 min	<div> 14.5 oz Tomatoes </div> <div> 1 cup Frozen Spinach </div>	<b>Simmer &amp; Wilt:</b> Pour in tomatoes. Simmer to thicken (3 mins). Stir in frozen spinach and cook until thawed.
<b>T-05</b> ⌚ 5 min	<div> 1/2 head Cabbage (Shredded) </div> <div> 4-5 Radishes </div> <div> 2 Limes (Juice) </div>	<b>The Bed:</b> Toss cabbage and radishes with lime juice and salt. Pile a massive amount onto each plate.
<b>T-00</b> 🍴 Done!	<div> Chicken &amp; Masa </div> <div> Yogurt &amp; Cheese </div>	<b>Finish:</b> Toss chicken & masa strips into sauce to warm. Ladle over cabbage. Top with yogurt & cheese.